

CORRECTIVE ACTION PLAN (EXAMPLE)

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| Establishment Name: Hamburger Heaven | Physical Address: 1234 Anywhere Street |
| Candidate's Name: Jane Smith | Date: 06-01-01 |

Based on this day's inspection the following uncontrolled CCPs known to contribute to foodborne illness were identified: (Uncontrolled hazards include the occurrence of any risk factor or lack of public health interventions).

Chart 1a: Sample Risk Factors Identified / Corrective Action Required

| RISK FACTORS IDENTIFIED / CORRECTIVE ACTION REQUIRED | | | |
|---|---------------------------------|--|---|
| UNCONTROLLED PROCESS STEP OR CCP | HAZARD (most common) | CRITICAL LIMITS | CORRECTIVE ACTION WHEN LIMITS ARE NOT MET |
| 1. <i>Hamburger cooked to 130 °F on grill.</i> | <i>E. coli</i> | 68°C (155°F) | <i>Continue to cook until temperature is met</i> |
| 2. <i>Yesterday's chili is reheated to 145 °F</i> | <i>C. perfringens</i> | 74°C (165°F) | <i>Continue to reheat until temperature is met or discard</i> |
| 3. <i>Employees do not wash their hands between working with raw and cooked chicken.</i> | Salmonella Typhi | <i>Employee must wash hands between working with raw and cooked chicken.</i> | <i>Employee must wash hands; review of handwashing training tapes mandatory</i> |
| 4. | | | |
| 5. | | | |

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II. The following corrective action plan will be implemented to establish active managerial control of the identified uncontrolled hazards. *(The plan identifies the corrective action when critical limits are not met; who is responsible; what action is necessary; how the plan is implemented; when action is taken; what records are maintained; and what if any training is necessary.)*

Plan for Hazard #1 - Cooking temperature of hamburgers

Temperature checks of hamburger patties will be taken on the first batch of hamburgers cooked.

Sam Jones will record the temperatures on his production chart.

Hamburgers with a temperature below 68 °C (155 °F) will be returned to the grill for further cooking to internal temperature of 68 °C (155 °F).

Temperature records will be faxed to Jane Smith each Friday for 4 weeks.

Plan for Hazard #2- Reheat of leftover chili for hot holding.

Leftover chili will be reheated on the stove.

Sam Jones will check the temperature of the chili before placing it on the steam table.

The temperatures will be recorded on his production chart.

Chili with a temperature below 74 °C (165 °F) will be placed back on the stove until it reaches 74°C (165 °F). The records will be held for Jane Smith's review on 8/26/99.

Plan for Hazard #3 - Proper handwashing

All employees will review the handwashing training tapes provided by the Health Department.

Sam Jones will keep a record of those employees who have reviewed the tapes.

Employees will record each time they wash their hands for one week.

Sam Jones will monitor and maintain this record.

On 8/26/99 this record will be mailed to Jane Smith.

As manager of the **Hamburger Heaven** located at **1234 Anywhere Street**, I have reviewed and understand the provisions of this voluntary Corrective action plan.

Sam Jones
(establishment manager)

06/01/01
(date)

Jane Smith
(regulatory official)

06/01/01
(date)